

SNACK

### Beef Tartare Cornet

Black angus tenderloin, blackberry, tarragon aioli, foie gras liver parfait

### Transparent Gazpacho

Sweet peppers, basil, fermented tomato cherries

BY CHEF ARIO

### Scallop Crudo

Hokkaido scallop, coco leche de tigre, serrano, baby kyuri,  
shine green muscat, dill oil

BY CHEF ANOM

### Exotic Bergamot

Bergamot sorbet, guava compote with crispy meringue  
*Batasiolo Bosc D'la Rei Moscato d'Asti, NV - Italy*

BY CHEF ARIO

### Dry Aged MB9 Picanha

Josper grilled, complex bravas, burnt tomato coulis, blistered shishito,  
sherry sabayón, tarragon dust  
*Maison Castel Syrah Réserve, 2020 - France*

BY CHEF GAEL ETRILLARD

### Lychee, Grapefruit & Raspberry Composition

Raspberry cremeux, lychee raspberry sorbet, grapefruit confit, lychee foam  
*Fantini OPI Reserva, Colline Teramane DOCG 2014*

BY CHEF ANOM

### Roasted Hazelnut

36 % milk chocolate mousse, hazelnut diplomat, with citrus fruit gel

BY CHEF ANOM

### Blueberry Lemon

Lemon parfait, blueberry gel with almond cinnamon crust  
*Inniskillin Gold Vidal Reserve - Canada*

BY CHEF GAEL ETRILLARD

### Milk Chocolate Passion Fruit & Banana Millefeuille

Milk chocolate sheets, milk chocolate whipped ganache, banana ice cream,  
passion fruit air  
*Paradise Ranch Late Harvest Merlot - Canada*

BY CHEF GAEL ETRILLARD

### Textures & Temperatures of Berries

Marinated raspberry, blackcurrant parfait, meringue, berry agar, blackberry sorbet

SUPPORTED BY





# FLAVOUR FÊTE AT RAFFLES

SIX HANDS DINNER  
FEATURING CHEF GAEL ETRILLARD, CHEF ANOM, AND CHEF ARIO